

# WINE NOTES



## Anura Pinot Gris 2018

**Appellation** Simonsberg-Paarl

**Cultivar(s)** Pinot Gris

<b>Analysis</b>	Alc % by Vol:	14.24
	Residual Sugar g/l:	1.4
	Total Acid g/l:	5.4
	Volatile Acidity g/l:	0.42
	Free SO <sub>2</sub> mg/l:	40
	Total SO <sub>2</sub> mg/l:	120
	pH:	3.37

**Winemaking Process** Grapes all hand sorted and lightly pressed before fermenting in stainless tanks at a low temperature to retain its fresh, fruity character.

**Maturation** Matured in tank on the lees for 3 months after fermentation before being racked and bottled.

**Tasting Comments** Shows delicious floral honeysuckle, lemongrass and citrus fruit aromas. Fresh fruit, apricot and peach on the nose with soft floral flavours and spice on the palate. A refreshing, pleasantly smooth finish. Crisp, citrus acidity and well balanced palate, makes the Anura Pinot Gris the ideal aperitif or partner to oriental food and fresh canapes.

## ANURA VINEYARDS



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